



The Terra Nature Experience

- Heinrich Schneider -

Blueberry stone with whitefish, dill and buttermilk

Black brioche bread with smoked pike perch and clove blossoms

Herbal toast with carrot and ginger

Beetroot macaron with rice foam and BBQ glaze

Sandwich with mushroom herb

The marinated rainbow trout with sour cream mousse and red onion

Cornet with smoked trout caviar

Trumpet mushroom bread with crispy lichen cladonia

Emulsioned brown trout with dill, camomile and heather

Homemade rye sourdough bread with spruce shoot salt and oil

Butter from farmers Schützhof

Red beetroot spaghetti with yarrow and caramelized yeast

Brooke char with white melissa infusion, wheat grass oil

Jellied herb tartlet

The forest tea

with raviolo of herbs and bearded hedgehog mushroom, spherified mountain cheese

Local beef cooked for 26 hours with spicy glaze and woodruff

Oat cream, garlic mustard oil and mint yogurt

Marinated beef and whitefish with Sedum Reflexum and charcoal creme

The Blue Box:

Sea buckthorn and fennel drink, elder flower foam

Raspberry tart with pine spruce and meringue of dried rose petals

Wild herb ice cream, flower waffle and ground ivy

Forest fruit coulis and vanilla oil

The tea ceremony:

Tea of 6 aromatic herbs: golden balm, peppermint, lemon balm, thyme, clove

The chocolate marshmallows...

with green apple and woodruff, cornflowers